

# Cream of Asparagus Soup

**Makes:** 35 servings

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Ingredients	Weight	Measure
Michigan asparagus cuts and tips, canned	6 lb 5 oz	1 No. 10 can
Milk		1 to 1 1/2 gal
Onions, finely chopped		1 pint
Margarine		1 pint
Flour, all-purpose		1 pint
Salt		1 Tbsp
Chicken bouillon		3 Tbsp

## Directions

1. Drain Michigan asparagus, reserving liquid. Add enough milk to liquid to measure 1 3/4 gallons. Set aside. Puree Michigan asparagus. Set aside.
2. In steam-jacketed kettle or large stockpot, at medium heat, cook onions in margarine until soft but not browned, stirring occasionally. Stir in flour, salt and bouillon. Cook, stirring constantly, about 2 minutes longer.
3. Add milk mixture and Michigan asparagus, stirring until smooth. Cook, stirring constantly, until mixture begins to boil. Continue cooking and stirring 3 minutes longer. Serve hot garnished with additional cooked Michigan asparagus, if desired.

